BRUNCH MENU

SMALL PLATES

GUMBO OF THE DAY .......................... 9
P & P MARKET SALAD  Shaved Farm Vegetables | Baby Lettuces | Lemon-Balsamic .................. 8
BISCUITS & GRAVY ......................... 9
FRESH FRUITS & BERRIES ......... 8
AVOCADO TOAST*  Arugula | Brioche | Tomato | Fried Egg ......................... 14
GIANT CINNAMON BUN ................. 10

LARGE PLATES

LOX AND BAGEL 16*
Toasted Bagel | Smoked Salmon | Lemon
Dill Cream Cheese | Red Onion | Fried Capers | Sunny Side Up Egg

FRIED CHICKEN AND WAFFLES 20
Crispy Tenders | Mustard Cane Syrup | Smoked Gouda | Green Onions

BAYOU BREAKFAST 16*
Two Eggs Prepared to Order | Sausage Link | Pecan-Smoked Bacon | Served with: Choice of Grits or Cajun Spiced Potatoes

BABY KALE CHICKEN CAESAR 15
Anchovy Dressing | Parmesan | Croûtons | Grilled Chicken

BANANAS FOSTER PAIN PERDU 15
Banana-Mascarpone Stuffed Baguette | Steen’s Cane Syrup | White Chocolate Pecan Granola

BBQ SHRIMP AND GRITS 18
Stone Ground Grits | Beer Butter | Tomato Pepper Ragout

STEAK AND MUSHROOM SKILLET 24*
Hanger steak | Oyster Mushrooms | Potato | Fried Egg | Chimichurri

SHRIMP AND ASPARAGUS OMELET 19
Three Egg Omelet | Brie Cheese | Served with: Choice of Grits or Cajun Spiced Potatoes

GUMBO OF THE DAY .......................... 9
P & P MARKET SALAD  Shaved Farm Vegetables | Baby Lettuces | Lemon-Balsamic .................. 8
BISCUITS & GRAVY ......................... 9
FRESH FRUITS & BERRIES ......... 8
AVOCADO TOAST*  Arugula | Brioche | Tomato | Fried Egg ......................... 14
GIANT CINNAMON BUN ................. 10

LOX AND BAGEL 16*
Toasted Bagel | Smoked Salmon | Lemon
Dill Cream Cheese | Red Onion | Fried Capers | Sunny Side Up Egg

FRIED CHICKEN AND WAFFLES 20
Crispy Tenders | Mustard Cane Syrup | Smoked Gouda | Green Onions

BAYOU BREAKFAST 16*
Two Eggs Prepared to Order | Sausage Link | Pecan-Smoked Bacon | Served with: Choice of Grits or Cajun Spiced Potatoes

BABY KALE CHICKEN CAESAR 15
Anchovy Dressing | Parmesan | Croûtons | Grilled Chicken

BANANAS FOSTER PAIN PERDU 15
Banana-Mascarpone Stuffed Baguette | Steen’s Cane Syrup | White Chocolate Pecan Granola

BBQ SHRIMP AND GRITS 18
Stone Ground Grits | Beer Butter | Tomato Pepper Ragout

STEAK AND MUSHROOM SKILLET 24*
Hanger steak | Oyster Mushrooms | Potato | Fried Egg | Chimichurri

SHRIMP AND ASPARAGUS OMELET 19
Three Egg Omelet | Brie Cheese | Served with: Choice of Grits or Cajun Spiced Potatoes

20% Server gratuity added to parties of 6+ *
May contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of food-borne illness, especially if you have certain conditions.